

## Church restarts program to help kids, mothers

The Mom's Morning Out program will be starting again at Morrisville First Baptist Church after a new teacher joined the church and volunteered to get it started.

Carrie Willson will lead the program, with a curriculum called "Wee Learn," centered on Bible stories.

"One week we will have 'Discovering Winter,' another week we're going to do staying healthy, and bring some oranges in and make some orange juice. We will do crafts and hands-on stuff," Mrs. Willson said.

The classes, held Tuesday and Thursday mornings from 9 a.m. to 12:30 p.m., will feature an hour of play, an hour of lesson, snack time and music time.

But the main purpose of the program is to give moms a break.

There will be 10 slots available. Registration will be held Jan. 6 from 9 a.m. to 10 a.m., and classes will begin on Jan. 8 and go through May 28. The tuition is \$85 per month.

People may pre-register by calling Mrs. Willson at 363-9988.

The Mom's Morning Out Program at First Baptist began in 1995, but did not operate during the fall of this year.

Mrs. Willson and her family moved to Morrisville from Richmond in May. She had expressed an interest in working with the program, but was busy having a baby in September.

"I taught some preschool at my church in Virginia, did child care, and worked with children doing social work. This is a good chance for me to work part-time and help the children."

The co-teacher will be Alice Wrenn.

"She's taught some preschool. She stays home with children, and wanted part-time work, too," Mrs. Willson said.

The former teacher quit at the end of last year.

Mrs. Willson is excited about the challenge. "We'll see how it goes, we'll grow with it. It's good for the children to have something so they don't go into kindergarten without familiarity with the school setting and socialization," she said.

Fax your news brief to *The Progress* at 362-1369.

## Finks Mexican theme dinner party a hot and tasty time

If December is the month for partying, Preston residents Jim and Nancy Flink must be busy indeed, for the very word "party" seems to get their creative juices flowing. Once, the Flinks sent out invitations for a "Creative Black Tie" party. The result was that their guests arrived in attire such as suspenders attached to a barrel, their grandmother's old cocktail dresses, old bridesmaid dresses, or a tux with a tool belt in place of the cummerbund, with a stud-finder as the most important tool in tow, of course!

Another time, the Flinks invited guests to dinner...but "forgot" to tell them that they were going to have to prepare it themselves! Just a few short weeks ago, it was my good fortune to be invited to one of those dinners. Guests were told that the party theme was Mexican, and that they should dress accordingly. They entered a house that was decorated with a Mexican motif, complete with Mexican H'oerdoerves topping a table, and Italian music playing softly in the background. (...sorry, just couldn't resist the opportunity to see if you were paying attention!) Jim, a partner of Goodman, Segar Commercial Real Estate, paired his people skills with Nancy's flair for creativity, and divided their guest list into two teams: "Salt" and



"Pepper" Using the tools of Decipher, Inc., (Menu, spinner, aprons, chef hats, and a cassette tape that explains the rules of the "game") and pre-purchased groceries, the Flinks and their guests got to work.

First, Nancy introduced her kitchen and the staple items that everyone would have access to: flour, sugar, brown sugar, butter, vegetable oil, vinegar, salt, cinnamon, vanilla, oregano, garlic cloves and coffee. Then, and executive chef was chosen for each team, and a chef's hat placed on their heads, before each team was sent in separate directions to "strategize" (plan their menu for an appetizer, main

### Habanero pepper relish

- 2 onions
- 2-3 red bell peppers
- 1 cup vinegar
- 6-8 carrots
- 1 teaspoon salt
- 1 tablespoon sugar
- 1 colander Habanero peppers
- Dice everything together and cook until done. Simmer until carrots are soft. Heat jars in oven @ 350 degrees, boil lids.

dish and dessert) before the playing began. I had the unique privilege of eavesdropping on both teams at this most educational time. The "Pepper" team guessed that it would be best to go for their core ingredients (rice, chicken broth, black beans) first, while the "Salt" team bantered that they were just so collectively creative that it didn't matter what they ended up with...it was bound to be delicious!

Soon, both teams were back in the kitchen with the spinner, each team would be exuberant when their spin landed on "choose an ingredient," only to be deflated when their opponents got the opportunity to swap and ingredient with them! Then...they were off and cooking!



**CREATIVE COOKING**—Jim and Nancy Flink divided their guest list into two teams: "Salt" and "Pepper" Using the tools of Decipher, Inc., (Menu, spinner, aprons, chef hats, and a cassette tape that explains the rules of the "game") and pre-purchased groceries, then they and their guests got to work.

The competitive natures of the "players" were soon exposed in a steady stream of back-and-forth bantering: "Hope that chicken is done over there!" "What are those???" You just went Italian with that Mexican...you know that, don't you?" guest Peanut Shupe of Cary sang over to husband Don, "Oh...Master Chef. Oh...Master Chef...let's see you cooking dinner tomorrow!" and from one whose teammates were on the patio smoking cigarettes: "My trophy is out there in a cloud of smoke!"

The real fun began when Nancy's parents, Wayne and Barbara Gramling of Shreveport, La., started sneaking ingredients into their respective team's pots...Wayne sneaked a little of his habanero salsa into a simmering pot of ground beef, and Barbara's team waltzed out with

green colored sugar to roll their lines in (for a better presentation), saying, "Well, it said sugar...it didn't specify what kind!"

Soon, the meal was prepared and ready for me to judge... (I love this job) The "Salt" team presented "Habanero El Nino" (fajitas), "Corn bread de Mexico (Appetizer), and "Bandita Banana" (Dessert-sautéed bananas); the pepper team presented "Chicken Yucatera" (Main Dish), "Mexcala Wild Pizza" (appetizer) and "Café Zucar Senorita" (ice cream blended with Kaluha).

Now, I'm not totally stupid, so I announced that I would have to have seconds to decide. The desserts won hands down.

Well, they haven't had their Christmas party yet, and when they do, they might be in need of a judge!

## Town engineer resigns to take Wake County job

Morrisville's first town engineer, Jay Gibson, will be leaving his post on Jan. 2 to take a position with Wake County, after less than a year on the job.

This follows the resignation last month of Town Planner Leisa Powell, who had been with the town for several years. Mrs. Powell resigned to take a part time job and spend more time at home with her young daughter. Town Manager David Hodgkins was hoping to hire her replacement early this week.

Gibson, who started the department from scratch last February, has helped set up an infrastructure inspections department, has started a GIS mapping plan for water and sewer services for the town, and brought to the town's attention the need for a long range plan and a Capital Improvements Program. Since his arrival, development plans have been marked by long lists of suggestions, including water and sewer and road building requirements.

*'Jay has done a good job building a department from the ground up. He's accomplished a lot in a short time. Certainly we wish him well and we will move with due haste to fill his position.'*

—David Hodgkins,  
Morrisville Town Manager

"I hope I have helped the elected officials and citizens understand the importance of having a strong process for development review and infrastructure construction," Gibson said, "that what we build today is what we have tomorrow, so we better get it right the first time around." He said it was a hard decision to

leave the town, but the opportunity with the county was "very attractive."

He will be heading up a division of a newly established department effective Feb. 1, the Environmental Services Department. Rick Rowe, who will head the new department, has been both a friend and a mentor

since the two engineers met six or seven years ago when they both worked for the state.

"I had long hoped for a chance to work with him and am very excited about that," Gibson said.

Gibson said he would return to the town if needed to make the transition easier for a new engineer when hired.

"Jay has done a good job building a department from the ground up," Hodgkins said. "He's accomplished a lot in a short time. Certainly we

wish him well and we will move with due haste to fill his position."

Gibson had worked with the N.C. Department of Transportation and with the Raleigh Public Utilities Department before taking the job in Morrisville. He earned his degree in civil engineering from N.C. State University in 1988.

Andrew Carter Gibson, his first child, was born Nov. 18. His wife, Jill, who had been a CPA, will be staying home with the baby.

—By Mary Beth Phillips

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